Belmore is with him; I couldn’t get her to come with me. Perhaps you had better see that his room is pro-

Constance had disappeared even before his last words were uttered. She took a child to the nursery, and gave such orders as she thought advisable, then returned to her mother to watch for the sad procession. Amesley had left to meet it.

Constance was in the hall when the gay party of the morning reappeared in gloom. The butlers were bawling Belmore on a stretcher, beside which Selina walked, her habit trailing in the drive, her eyes fixed on his insensible husband. Lord John and Amesley were amongst the crowd, but she heeded neither. When she saw Constance she threw herself into her arms.

“It is my fault,” she sobbed, then, recovering herself, followed the melancholy procession. They laid the injured man on his bed, then left him to the medical man, who had fortunately been at hand, to his wife and Mrs. Grey.

Those who had brought him home dispersed after hearing a few minutes to discuss the accident, but Lord John, Amesley, and one or two others remained behind.

“If I can be of service in any way Mrs. Belmore will command me,” said Lord John to Constance. “I do not apprehend serious consequences. He is simply stunned from the blow.”

“Thank you, we will write,” replied Constance, looking appealingly to Amesley.

“I will remain till I hear the doctor’s opinion,” said Amesley. “Belmore and I are old friends.”

“You will be back at dinner,” said Lord John, whose feelings were not acute.

“And we have those foreign matters to look through. May I ring for my horse, Miss Grey? I hope Mrs. Belmore will not knock herself up,” and Lord John started for his room.

“He thinks only of himself,” muttered Constance.

“He is happily unconscious of poor Belmore’s dislike,” responded Amesley.

“That, at least, remains our secret.”

Constance cried and appealed, and found that her cousin and her mother were together in an apartment adjoining the one in which Mr. Belmore lay. They had been requested by the doctor to wither be back. Mr. Belmore was not Amesley, this, and he went to the patient. Then she joined Selina, who was sitting calm, pale, and immovable, with her eyes on the door, while Mrs. Grey was striding in vain to comfort her. But what real comfort could at this hour be received by this worldly, selfish woman, who never for a moment cared to practise Christian virtues, or to think of eternal truths?

Constance succeeded with difficulty in inducing her to take off her seat, so as to be ready for the doctor when he appeared; but she continued speechless with grief through the whole noon.

In the course of a few hours, however, Mr. Belmore was restored to consciousness. Selina was with him holding his hand when his eyes unclosed. He smiled, and muttered, “Only a bad spell,” and his hopes and spirits revived only to be crushed again, for there was little, if any, hope of her husband’s ultimate recovery. The brain had been injured.

“It was a stroke from first to last,” Selina,” he murmured a short time afterwards.

“It was my fault. Forgive me, I fear,” said Constance.

Then she kissed him passionately, and the words “My darling!” came to his lips.

Thus mutual love sprang up for a moment amid the dews of death.

“Is the baby alive? The awful reality was there. Before another day dawned, Selina was a widow, her boy fatherless, and she would have gladly sacrificed position, riches, diamonds—any, life itself—to recall the soul of him she had lost to its calm, cold, white tabernacle of clay.

(To be concluded.)

A GIRL’S EXAMINATION IN SCRIPTURAL KNOWLEDGE.

Her following specimens of schoolgirls’ answers to examination papers on Scripture knowledge are given by one of Her Majesty’s Inspectors of schools:

In explanation of the verse, “Weeping may endure for a night, but joy cometh in the morning,” a pupil teacher writes—

“In the night everything looks dark and gloomy, and so when we are in trouble from sin, it is like the night in Heaven; but when we are cheered by being in God’s favour it is like the bright morning after the dark and gloomy night has passed away.”

Another writes—

“The night means the life in this world, and the morning that in the world to come. The Psalmist David must probably be thinking of the cares and troubles which are in this world and which he had undergone, and contrasting them with the rest and joy that await those who enter the kingdom of heaven.”

Among the lessons to be learnt from the life of Daniel this is given—

“His example should teach us to use moderation in our diet and to be temperate. Of course it does not teach that we should eat pale and drink water only, but whenever our mode of living is likely to lead us to sin we must give it up directly.”

A candidate shortly sums up the lessons to be learnt from Daniel’s life as follows—

“I find him living right, not caring what others think of us. I find him not to be ashamed to let others know that we are God’s servants.”

3. Prayerfulness.
4. Trust in God.

The following parallel between Elijah and John the Baptist is well given:—


“Sent to King Ahab to rebuke him.

“Lived in the wilderness.

“Prophecy which I believe I shall send you Elijah the Prophet before the coming of the great and dreadful day of the Lord.”

“Elijah was bold for God, though it cost him much.”

“The Mission of John the Baptist.

“Sent to King Herod to rebuke him.

“Lived in the wilderness.

“Christ said, ‘Hes is, indeed, come.’

“Christ feared not to tell Herod of his faults to the cost of his life.”

The answers to the historical questions were generally fair and accurate.

A girl in Standard VI. explains, from Psalm xxx., the error into which prosperous people are likely to fall, as follows:

“David, before his illness, had been glorying in his strength, and been self-confident. This he confesses in the words:—And in my prosperity I said, I shall never be moved.”

“Lord, my help thou hast made my mountain to stand strong. Thou didst hide Thy face, I was troubled.”

He also gave the remedy—

“I cried unto Thee, O Lord; and unto the Lord I made supplication.”

“Hear, O Lord, and have mercy upon me. Lord, be Thou my helper.”

“As it was with him so it is likely to be with anyone who, on becoming prosperous, begins to be self-confidence, brings about forgetfulness of God and His praise.”

Another girl in Standard VI. gives our Lord’s teaching with regard to almsgiving as follows:

“When alms are given, it must not be done openly and in a spirit of parade, as the Pharisees did, that all men might see what they gave. Those men, Christ said, received in full their reward. So secret, furtive, were such alms to be that God should not only know not thy right hand know what thy left doeth.”

“Alms, too, were to be given, not simply because it was right, but in godly pity for those to whom they were given, and in spirit. Thus, Christ said again, that anyone who gave only a cup of cold water to one of the least of His children in the name of a Christian, should in no wise be without his reward. Thus he said that the widow’s mite was of more value before God than all the tithes and alms of the Pharisees. For she gave what she could because she loved largely, while the Pharisees gave of their abundance that they might be thought holy. Then again, alms given to anyone who requires them is a Christian duty, are looked upon as given to God. Thus, Christ in speaking of the separation of the sheep from the goats, commends the sheep for charitable action done unto Him. “For inasmuch as ye did it unto them, ye did it unto Me.”

A girl of twelve answers the same question as follows:

“This is the error prosperous people are likely to fall into. They think in the time of prosperity that they can stand by themselves, they want help from none. Often they forget God and think that their prosperity is the result of their own goodness, but soon comes, they know and feel out their mistake. Then they know how worthless their wealth was in the sight of God, is despised away, but God is always the same. Seek ye first the kingdom of God and His righteousness, and all these things shall be added unto you.”
PIES AND TARTS.

By Phlebe Brown.

Little girls, I imagine, like making pastry. Indeed in a girl's mind a cook is usually a person with a pan or a pot in a pie. If we try to persuade a girl to practice cookery, and she is induced to yield to our persuasion, the first thing she will do to show her willingness will be to try to make some pies.

On the whole I think she would not very sensibly things to look as well as to eat, and they exist as tangible proofs of the skill of the maker. Sometimes a pie is not such a fleeting evanescent object as a stew or a soup. These are generally consumed and while she was they are accomplished facts, and in the course of a couple of hours their glory is a thing of the past; but pies remain for a short time only. They are carried off into the larder by those who are allowed to go cold, and the cook can if she likes pay them a visit and look at them and feast her eyes on the work of her hands.

We will therefore speak a little time on talking over the methods to be adopted in making pastry; and first we have to consider our utensils and materials.

A good cook always collects together everything that she is likely to want before she begins to work. By this means she saves time. If she were to put her hands into the flour and then leave it and go off to fetch a rolling-pin or a dish, she would be half as long again over her business as she needed to be. She is wise when she "lets her head save her," and begins by tying the flour in a bag, laying it over and then collecting her utensils and ingredients and putting them in one place, so that they will be at hand when wanted.

In order to make pastry it is necessary to have a pastry board, a rolling pin, a flour dredger, a knife, some flour, salt, butter, or sweet dripping, water, or egg, or two, a little sugar, and, if approved, some baking powder. There must be also a clean basin, some pie dishes, tartlet tins, baking sheets, and either meat, fruit, jam, or whatever is intended to constitute the contents of the pie before it is baked.

With these contents, however, I have at present nothing to do. I shall confine myself entirely to the pastry.

It is, I suppose, scarcely necessary to say to young ladies that every one of the utensils used in making pastry must be scrupulously clean; that grease without any exception is wanted, and that pastry should be made in a cool place.

When a marble slab is not to be had, a large slate, or even a smooth tile, is sometimes made to fill its place. Girls will find that their hands will be cooler if washed in hot water a few minutes before setting to work. The best biscuit flour is usually taken for making pastry, but if pies are wanted, however, it is worth while to use what is called Vienna flour, which is flour that has been passed through sieves several times in order to make it as fine as possible. It is very good doughy, more expensive than biscuit flour, and it makes finer, lighter pastry. For ordinary purposes, however, the biscuit flour will be quite good enough.

As with Vienna flour, so with eggs. Eggs are not needed for ordinary pastry, and very good pies and tarts may be made without them, but a little more than a couple of drops of lemon-juice improve pastry. They make it more elastic, more workable, and also make it look and taste richer. It would, however, be far better to leave out an egg altogether rather than to use one that was not quite sweet and good.

There is a great deal of difference of opinion about the usefulness of lemon-juice in cakes and pastry. For my own part, I am in favour of baking-powder for ordinary purposes. For one thing, its use is to be recommended on economical grounds. It will almost completely do away with the risk of shortening needed when baking-powder is used. Also baking-powder makes pastry lighter, and consequently more digestible. It is always best when making pastry to work while it is still baking-powder is used the pastry should be mixed quickly and baked as soon as possible after it is mixed.

These are the kinds of pastry in constant use amongst us: puff-paste, short-paste, and suet for boiled puddings, and what is called hot-water paste for raised pies. Puff-paste is the cheapest way of getting the lightest and lightest, most delicate, and most delicious. A good course of puff paste which I should think, be enough to give an elephant a tummy, would be the perfect ending of a meal. It is a very much liked, and I expect the girls would be disappointed if I did not describe how it should be made. There is one consideration that may encourage us in trying it, and that is that if we can make good puff paste we can make all other kinds of pastry. We may not do, however, for us to be discouraged if our first attempt is not successful. If the cooking is done by practice will give skill in this direction.

It is always a great help to understand the idea of a thing as well as the method. The two ideas are puff pastries and the paste separate, so that the pastry shall form a kind of sandwich, in which very thin light layers of paste shall be separated from each other by layers of butter, and the lighter and thinner these layers can be made the better the puff paste is. A very clever cook once said that puff paste to be perfect must consist of eighty-four thin films of paste, alternated with eighty-three of butter.

I do not think there are many cooks who could achieve such perfection, but at any rate girls will understand that is the ideal, and the nearer they can approach it the more successful they will be.

It is for this reason that using these films perfect and separate that the pastry is cooled between the "turns." If the paste were to be sticky and the butter hot, the films could not be kept separate. When the rollings or turns puff paste is put away on ice or in a cool place, that the layers may become firm and not mix together in a mass. In short, the finish is a matter of skill, and the pastry can be put in a cool larder for half an hour. But in summer time it is very desirable that ice should be used if possible. Now as to the paste to be adopted. Supposing we wished to make a quantity of puff paste sufficient for a small pie, we should take a quarter of a pound of flour which has been sifted and is thoroughly dry, a small pinch of salt, the yolks of one egg, a quarter of a pound of butter which has been squeezed in a cloth to free it from moisture, and six or eight drops of lemon-juice.

We put the flour on a pastry board or slab, and mix the salt with it, and just make a little well in the centre, and put into it the egg yolks and lemon-juice. We now turn with two fingers of the right hand into the egg yolks, and add very gradually as much water as is required to mix the whole, till the paste is of the consistency of the butter. When this point is reached the paste should be worked and kneaded on the slab till it feels smooth, soft, and elastic, when it may be left untouched for a minute or two.

The first thing to say is to flour the slab lightly, put the paste upon it, flour this also, and roll it gently till it is large enough to hold the squeezed butter. If too much flour is used the pastry will be spoilt. We then place the butter in the centre of the paste, and fold the four sides over to cover it completely. We make the edges meet by pressing the fingers there, and then press them down with all the force we have. Sometimes we have been again left in a cold place for a few minutes, roll it till it is a quarter of an inch thick, and it is ready for use. Pastry thus made will rise to five times its original height.

When a girl has once learnt to make puff pastry well she may vary her method a little, without doing much harm; that is to say, she may use rather less butter, or rather more flour, or in cold weather she may shorten the mixture required for coolings and thus enable her to decide how far she may depart from the regulated routine. It will be obvious that the method I have described is rather a complicated one. It is simpler, however, if other cooking is being done at the time, for nothing can be easier than to put the pastry away, proceed with other work, then at the right time fetch it out, give it a roll, put it away again, and repeat until it is finished.

I have known cooks make very good flaky pastry without putting it to cool at all. They simply made the paste, rolled it out, divided the butter into equal portions, spread one portion upon the paste as they would spread butter upon bread, folded the pastry over, and rolled it; then buttered, floured, and rolled it again until the requisite quantity of butter had been used. If there were time to do this they would be better employed in the actual business of doing so, but otherwise they would leave it.

It will be understood that puff paste is used for the most delicate pastry of all, such as tarts, flans, tarts, patties, and vol-au-vents. There is, however, an easier way of making superior pastry which answers excellently for pies and tarts, and which saves time and labour in making it. Take half a pound of flour, six ounces of butter, a pinch of salt, six drops of lemon-juice, and a little water. Mix the ingredients as for true puff paste; then beat, squeeze the butter to free it from moisture, and be sure that the flour is dry and sifted. Chop the butter in the flour with a knife;